

Wedding

MENUS

Our wedding sample menus are a simple guide for you to have an idea of the selection. We are happy to work with you to create a custom quote for your wedding.



ABOUT THE CHEF

Chef Max obtained his culinary art degree from Alma institute in Parma, Italy. He worked as Sous Chef for Starred Michelin Chefs in Italy and USA. In San Diego, he worked as sous chef at Bice Ristorante with Chef Mario Cassineri. With several years working in the fine dining and hotel industry and candid passion for cooking, Chef Max is capable of delivering creative catering. Our senior catering sales manager will work with you to create the perfect selection for your most important meal.



SERVICE STYLE

When you start planning a dining event, first you need to pick a service style. The most common service styles are: cocktail reception, buffet lunch or dinner, seated buffet and plated lunch or dinner. We are able to offer all these service styles.

For more information email to events@zafferanocatering.com or you can call at 619-808-3248.



WEDDING OPTIONS

TRAY PASSED APPETIZERS

TABULE

Couscous, Seasonal Veggies, Evoo, Light Spicy

CAPRESE BY THE GLASS

Heirloom Cherry Tomatoes, Fresh Mozzarella Cheese, Evoo, Balsamic Glaze

VERDURE AL CIOCCOLATO

Zucchini, Bell Peppers, Eggplant with a Touch of Dark Chocolate and Toasted Pinuts

SALMON LOLLIPOP

Dry Marineted Salmon, Herb Dill, Wasabi Sauce

FOCACCIA PROSCIUTTO & BURRATA

Homemade Focaccia Bread, Prosciutto di Parma, Burrata Cheese

GAZPACHO & GAMBERI

Bell Peppers/Cantalupe Gazpacho with Sauteed Shrimp

BACCALA' MANTECATO

Cod Fish, Potatoes, Caramelized Lemon Zest

BIGNE AL SALMONE

Cream Puff Filled with Salmon Mousse, Topping with Salmon Caviar

BIGNE AL PROSCIUTTO

Cream Puff Filled with Goat Cheese Mousse, Prosciutto di Parma, Pistachio

SALADS

PANZANELLA SALAD(VEGAN)

Traditional Tuscan Salad with Cherry Tomatoes, Cucumber, Red Onions, Basil Ciabatta Bread Croutons, EVOO, Vinegar

SIMPLE SALAD(VEGETARIAN)

Organic Baby Spinach, Goat Cheese, Strawberries, Walnuts, Balsamic Vinaigrette

SPRING SALAD

Organic Baby Spring Mix Greens, Black Olives, Cheery Tomatoes Blue Cheese, Cranberries, Honey/Ginger Dressing

MAIN COURSE

COSTOLETTE DI MANZO

24h Low Temperature Brased Beef Short Ribs with Cabernet/Demi-Glaze Sauce

FILETTO AL PEPE VERDE

Filet Mignon with Green Peppercorn Sauce

BRANZINO AL TARTUFO

Seabass with White Wine & Truffle Sauce

ARROSTO DI MANZO IN CROSTA DI ERBE

Slow Roasted Angus Beef Loin Herb Crusted with Bearnaise Foam Sauce

INVOLTINO DI POLLO

Chicken Roulad, Prosciutto di Parma, Mozzarella Cheese, Porcini Mushrooms Sauce

LOMBATINA D'AGNELLO

Slow Roasted Lamb Loin with Figs/ Demi-Glaze Sauce

SIDES

CARROTS & BRUSSELS SPROUTS WITH ALMOND

STEAMED BROCCOLI

BUTTERNUT SQUASH PUREA

SAFFRON RISOTTO

